

# 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 thermaradiant 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 sandwichbottom.*



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  
Caccorolo 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



NSF

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 contramaniglia - With loop handle



NSF

Casseruola conica  
Sauté pan  
Sauteuse  
Sautouse  
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



NSF

Casseruola "bombè"  
Curved sauté pan  
Sauteuse mit Schürtrand  
Sautouse bombè  
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



NSF

Padella  
Frypan  
Bratpfanne  
Poêle à frire  
Sertén

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 contramaniglia - With loop handle



NSF



Padella, antiaderente  
Frypan, non stick coating  
Bratpfanne mit Antihaltbeschichtung  
Poêle avec revêtement anti-adhésif  
Sertén 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



NSF

Tegame  
French omelet pan  
Planne  
Poêle à oelette  
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 sandwichbottom.



NSF



NSF



NSF

Pentola  
Stock pot  
Hoher Suppentopf  
Marmite traiteur  
Ollie recta

Casseruola alta  
Saucepot  
Fleischtopf  
Brasière  
Cacerole alta

Casseruola bassa  
Casserole pot  
Brätentopf  
Sautoir  
Cacerole beje

art.	Ø cm.	h.	lit.	art.	Ø cm.	h.	lit.	art.	Ø cm.	h.	lit.
12101-16	16	16	3,2	12107-16	16	11,0	02,1	12109-16	16	7,5	01,3
12101-20	20	20	6,2	12107-20	20	13,0	04,0	12109-20	20	08,0	02,5
12101-24	24	24	10,0	12107-24	24	15,0	06,5	12109-24	24	09,5	04,3
12101-28	28	28	16,5	12107-28	28	17,5	10,8	12109-28	28	11,0	06,7
12101-32	32	32	24,0	12107-32	32	19,5	15,7	12109-32	32	12,5	10,0
12101-36	36	36	36,0	12107-36	36	21,5	22,0	12109-36	36	14,0	14,2
12101-60	60	60	50,0	12107-60	60	26,5	30,8	12109-60	60	15,5	19,5
12101-45	45	45	70,0	12107-45	45	27,5	44,0	12109-45	45	17,0	27,0
12101-50	50	50	100,0	12107-50	50	32,0	63,0	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.



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



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



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



Casseruola bombé  
Curved sauté pan  
Sauteuse mit Schüttrend  
Sauteuse bombé  
Cazo bombado

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



Casseroala 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



Casseroala 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, nichthaftend  
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



Casseroala alta  
Saucepan  
Stiekkasserolle, 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



Casseroala bassa  
Sauté pan  
Stiekkasserolle, 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



Coperchia, bordo rinforzato  
Cover, reinforced edge  
Deckel mit Randverstärkung  
Couvercle, bord renforcé  
Tapa, borde reforzada

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 sandwichbottom.*



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 bottom  
Dampf-Siebeinsatz  
Casserole à vapeur, perforée  
Parte superior de cuscusers

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  
Saucepen  
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"  
Curried sauté pan  
Sauteuse mit Schüttrend  
Sauteuse bombé  
Cazo bombado

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





Casseruola alta  
Saucepan  
Stielkasserolle, hoch  
Casserole haute  
Cazo recto alto

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

Padella  
Frypan  
Bratpfanne  
Poêle à frire  
Sartén

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

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

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
11114-05*	45	6,5

\* Con contromaniglia - With loop handle



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

Tegame  
French omelet pan  
Pfanne  
Poêle à paella  
Paellera

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

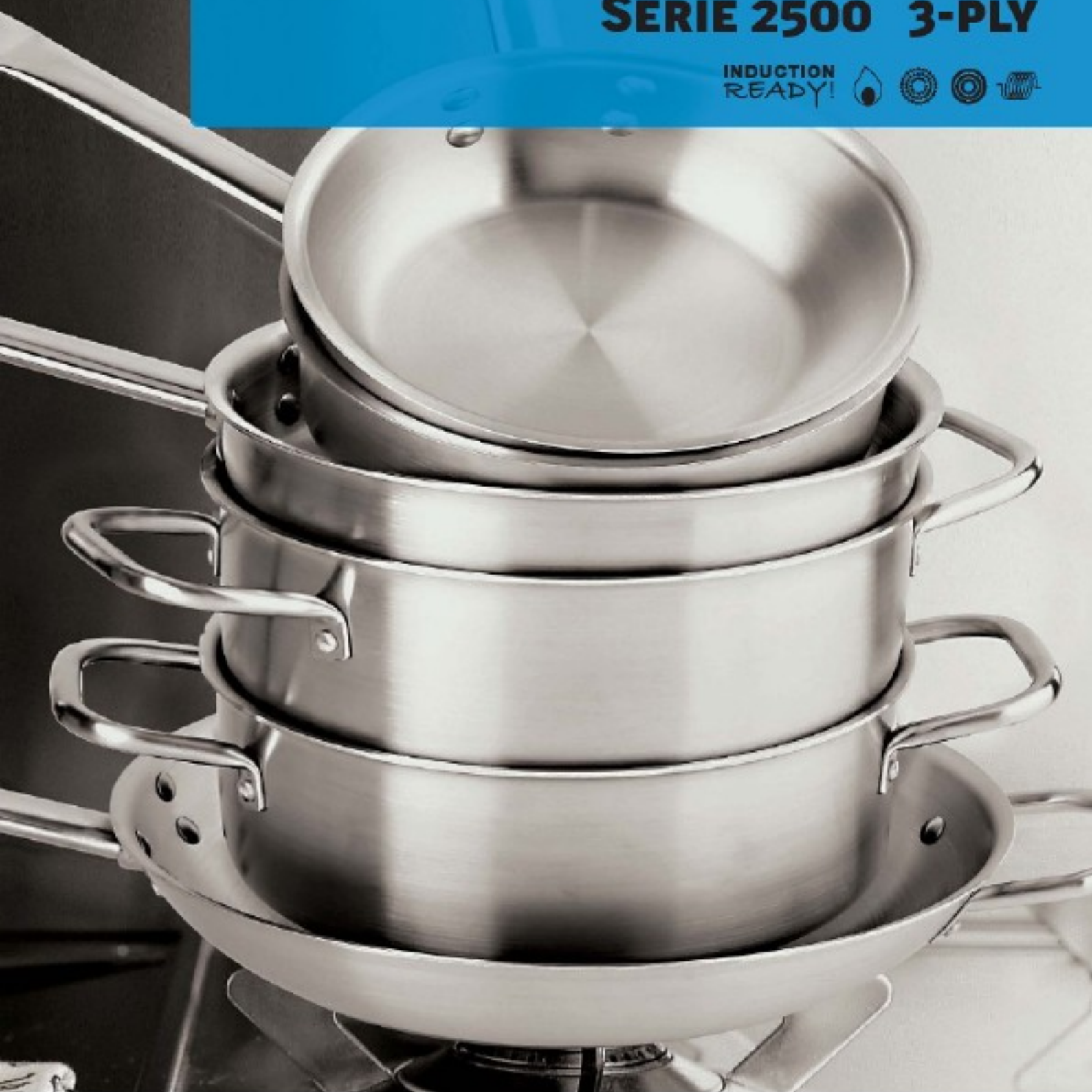
art.	Ø cm.	h.
11117-20	20	5,0
11117-24	24	5,0
11117-28	28	5,5
11117-32	32	6,0
11117-36	36	6,0
11117-40	40	6,0

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

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 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  
Seuteuse mit Schüttrand  
Seuteuse 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
12514-28	28	5,5
12514-32	32	6,0
12514-36	36	6,0

\* Finitura lucida. - Mirror finishing.



N

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

art.	Ø cm.	h.	lt.
12509-12	12	6	0,7



N

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

art.	Ø cm.	h.	lt.
12511-12	12	6	0,7
12511-14	14	7	1,0



N

Casseruola bassa con doppio becco  
Sauté pan with double spouts  
Stielkasserolle, niedrig, 2 Schnäbel  
Plat à sauter, 2 becs  
Cazo recto bajo, 2 picos

art.	Ø cm.	h.	lt.
12511-10	10	5,0	0,4

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



NS

Padella, antioderente  
Frypan, non stick coating  
Bratpfanne mit Antihaftbeschichtung  
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  
Rustiders

art.	dim. cm.	h.
11941-35	35x25	8
11941-60	60x26	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  
Rustiders 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  
Rustiders 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





NSE

Coperchio  
Lid  
Deckel  
Couverture  
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 acas

art.	dim. cm.	h.
11940-30	30x18	6,0
11940-35	35x21	6,5
11940-40	40x26	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



NSE

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

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



Pecciera  
Fish kettle  
Fischkochkessel  
Poissonnière  
Harvidor peccado

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.  
Equipped with grid and cover.



Pecciera  
Fish kettle  
Fischkochkessel  
Poissonnière  
Harvidor peccado

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.



Contentore cilindrico  
Canister  
Behälter  
Behut  
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	16,5



NSE

Casseruola 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



Bollitore  
 Whistling kettle  
 Kocher  
 Bouilloire à sifflet  
 Pava

art.	lt.
41914-03	2,8



**N**

Rete paraspruzzi  
 Splatter screen  
 Spritzbildschirm  
 Ecran antiplash  
 Red antispicaduras

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	26x26	23,5	13
44501-02	26x26	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



Colapasta a spicchi 1/4  
 1/4-Segment colander  
 1/4 Seihler-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

Adatto alle casseruole art.  
 Suits sauce-pots item:  
 11007-11107-12007-12107-16929



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

art.	Ø cm.	h. cm.
11922-36	36	23

Adatto alle casseruole art.  
 Suits sauce-pots item:  
 11007-11107-12007-12107-16929  
 Manico in silicone - Silicone handle



Colapasta a spicchi 1/4, rete  
 1/4-Segment wire colander  
 1/4 Netzseihler-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**  
 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 gauge improves the speed of  
 straining and also perfect for rice.  
 Adatto alle casseruole art.  
 Suits sauce-pots item:  
 11007-11107-12007-12107-16929



## 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	149,0



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  
Bretentopf  
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	36-44	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  
Bretentopf  
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





Padella  
Frypan  
Bratpfanne  
Poêle à frire  
Sartén

Tegame  
French omelet pan  
Pfanne  
Poêle à paella  
Paellera

Coperchio  
Cover  
Deckel  
Couvercle  
Tapa

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

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

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



Casseroles alta, antiaderente  
Casserole pot, non stick  
Fleischtopf nichthaftend  
Brasière, anti-adhérente  
Cacerola alta, antiadherente

Casseroles bassa, antiaderente  
Casserole pot, non stick  
Bratentopf nichthaftend  
Sautoir, anti-adhérente  
Cacerola baja, antiadherente

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

art.	Ø cm.	h.	lit.
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

art.	Ø cm.	h.	lit.
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

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, nichthaftend  
Poêle, anti-adhérente  
Sartén antiadherente

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

Padella, antiaderente  
Frypan, non stick  
Bratpfanne, nichthaftend  
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

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

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 cerámica

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  
Paellera forjada, cobertura cerámica

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, nichthaftend, 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, nichthaftend, 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, nichthaftend  
Poêle à crêpes, anti-adhérente  
Sartén crêpes antiadherente

art.	Ø cm.
16118-26	26



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

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



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

art.	Ø cm.	h.
16719-12	12	2



Tegame  
Bake roasting pan  
Pfanne  
Plat à four  
Rustiders

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  
Rustiders

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, nichthaftend  
Plat à four, anti-adhérente  
Rustidiera antiadherente

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 rustidiera

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  
Brasiere mit Deckel  
Braisière avec couvercle  
Rustidiera alta con tapa

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



Pecciera  
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.



Colapasta a spicchi 1/4, rete  
1/6-Segment wire colander  
1/4 Netzseihier-Einsatz  
Passoire cuit-pâtes à gaze, 1/4  
Colador red 1/4

art.	Ø cm.	h. cm.
12992-36	36	23
12992-60	60	26



Cacceruola, 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  
Cacceruola 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



Colatritto, inox  
Fry dripping tray, stainless steel  
Pommes-Frites-Seiher, Edelstahl Rostfrei  
Egouttoir à friture, inox  
Ecurridor 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 frittura, 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.*





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



Blinis, 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.
Δ1717-60	60	6,5
Δ1717-80	80	9,0



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

art.	dim. cm.	h.
Δ1719-32	32x23	5,0
Δ1719-36	36x26	5,0
Δ1719-40	40x28	5,5



Padella per blinis  
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.
Δ1707-32	32	9,8	6,0
Δ1707-36	36	11,0	8,8
Δ1707-40	40	13,4	12,2
Δ1707-45	45	15,0	17,3
Δ1707-50	50	17,6	23,5



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

art.	Ø cm.	h.
Δ1708-32	32	11,0
Δ1708-36	36	11,5
Δ1708-40	40	12,4
Δ1708-45	45	15,5
Δ1708-50	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 liocece 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, nichthaftend  
Poêle à griller, alu. anti-adhérente  
Sartén grill, aluminio, antiadherente

art.	dim. cm.	h.
16970-24	24x24	5,5
16970-28	28x28	5,6
16970-36	36x24	6,3



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

art.	dim. cm.	h.
16971-36	34,5x22,5	3,5
16971-47	47x29	4,5



Totem per padelle  
Frypan stand  
Pfannenstand  
Présentoir poêlles  
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 scivola 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. 16712 - 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



# PIROFILE FORNO OVEN COOKING DISHES

Porcellana utilizzabile in forni tradizionali e microonde,  
non mettere le porcellane a diretto contatto con la fiamma  
Only use in the oven or microwave oven, do not place them on direct flame



Ovale cordonata  
Oval dish, fluted  
Schale, oval, gerippt  
Plat ovale, cannelé  
Fuente oval borderizata

art.	dim. cm.	h.
44371-24	24x14	4,0
44371-28	28x16	4,5
44371-32	32,5x18	5,0
44371-36	36,5x19,5	5,0
44371-40	41x23	5,5
44371-44	44x26,5	5,7
44371-48	48x28,5	6,5



Rotonda cordonata  
Round dish, fluted  
Schale, rund, gerippt  
Plat rond, cannelé  
Fuente redonda borderizata

art.	Ø cm.	h.
44372-24	26,5	2,5
44372-32	32,0	4,0
44372-36	36,0	4,0
44372-40	40,0	4,0
44372-50	50,0	5,0



Rettagonale cordonata  
Rectangular dish, fluted  
Schale, rechteckig, gerippt  
Plat rectangulaire, cannelé  
Fuente rectangular borderizata

art.	dim. cm.	h.
44374-22	22x16	6
44374-25	25x20	7
44374-32	32x22	6
44374-36	36x24	6
44374-40	40x26	6
44374-44	44x32	6

PORCELLANA PORCELAIN



Ovale cordonata, alta  
Oval dish, high, fluted  
Schale, oval, gerippt  
Plat oval, cannelé  
Fuente oval borderizata, alta

art.	dim. cm.	h.
44389-32	32x22	8,5



Rotonda cordonata, alta  
Round dish, high, fluted  
Runde Schale, tief, gerippt  
Plat rond, creux, cannelé  
Fuente redonda borderizata, alta

art.	Ø cm.	h.
44373-40	40	7



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

art.	dim. cm.	h.
44376-40	40x30	4



Quadrata cordonata  
Square dish, fluted  
Schale, quadratisch, gerippt  
Plat carré, cannelé  
Fuente cuadrada borderizata

art.	dim. cm.	h.
44375-25	25x25	6



Stampo paté cordonato  
Paté mould, fluted  
Pastetenform, gerippt  
Terrine à paté, cannelée  
Fuente paté borderizat

art.	dim. cm.	h.
44393-25	25x12,5	8



Tortiera festonata  
Cake-pan, fluted  
Kuchenform, gewellter Rand  
Tourtière bord cannelé  
Fuente tartas

art.	Ø cm.	h.
44392-31	31	4



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

art.	dim. cm.
44394-18	18x21,0
44396-21	21x24,5



Coppetta crème brûlée  
Crème brûlée bowl  
Crème brûlée Schale  
Coupelle brûlée à crème  
Bol crème brûlée

art.	Ø cm.	h.
44391-12	11,6	3



Tegamino fondo, cordonato  
Egg dish, high, fluted  
Schale, tief, gerippt  
Plat oeuf, creux, cannelé  
Fuente huevo borderizata, alta

art.	dim. cm.
44395-18	18x20



Casseruola con copercchia  
Soup bowl with cover  
Kasserolle mit Deckel  
Casserole avec couvercle  
Cacerola con tapa

art.	dim. cm.	lit.
44397-18	14x18	0,5



Soufflé cordonato  
Ramekin, fluted  
Ramekin, gerippt  
Ramequin, cannelé  
Fuente soufflé borderizata

art.	Ø cm.	h.
44390-07	7	4,0
44390-09	9	4,5
44390-11	11	6,0



Soufflé cordonato  
Ramekin, fluted  
Ramekin, gerippt  
Ramequin, cannelé  
Fuente soufflé borderizata

art.	Ø cm.	h.
44390-15	15	5,0
44390-18	18	7,5
44390-23	23	9,0