





Pentolame
Cookware, pots & pans
Kochgeschirr
Batteries de cuisine
Baterías de cocina

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.

PENTOLAME INOX STAINLESS STEEL COOKWARE



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 contromaniglia. - With loop handle.



NSF

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



NSF

Casseruola "bombé"
Curved sauté pan
Sauteuse mit Schütttrand
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



NSF

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.



NSF
PFOA free

Padella, antiaderente
Frypan, non stick coating
Bratpfanne mit Antihaftbeschichtung
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



NSF

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.



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 Schütttrand
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 bottom
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 Antihaftbeschichtung
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 frir
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 Antihaftbeschichtung
Poêle avec revêtement anti-adhésif
Sartén antiadherente

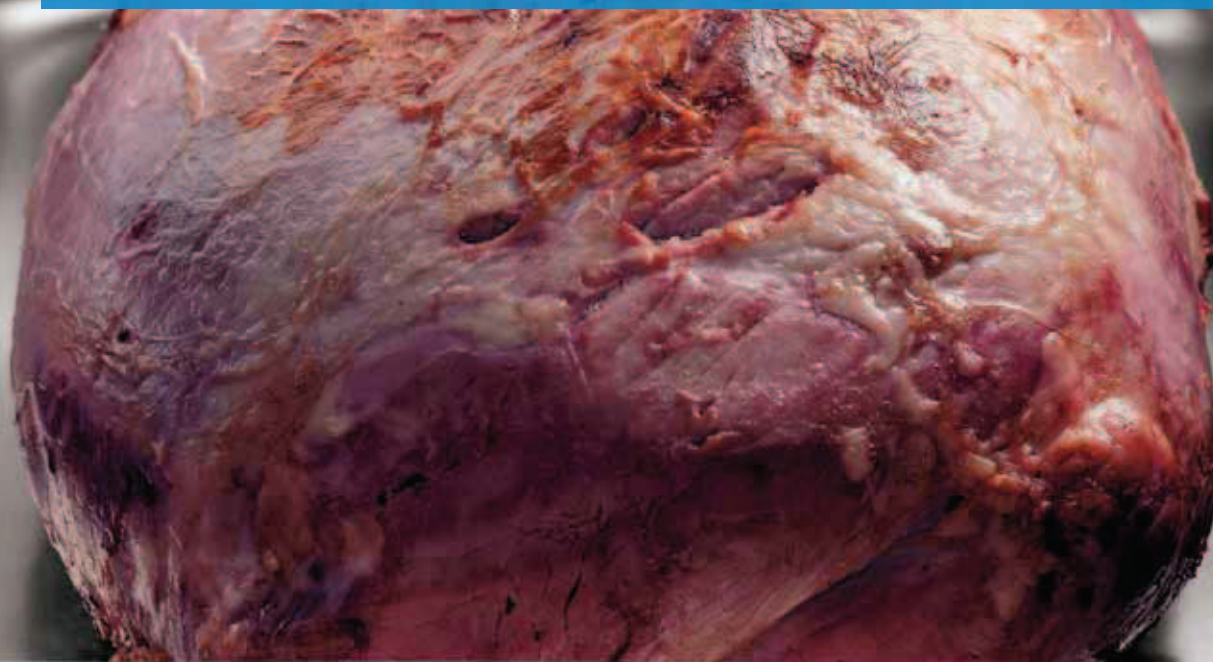
art.	Ø cm.	h.
12517-24	24	5,5
12517-26	26	5,5
12517-28	28	5,5
12517-32	32	5,5
12517-36	36	5,5



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

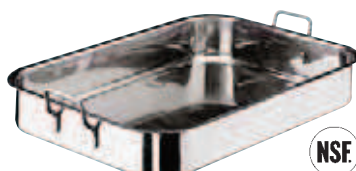
COMPLEMENTI BAKING PANS



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

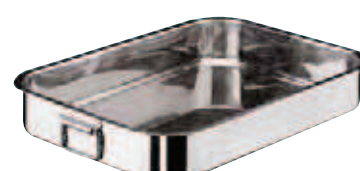
*Per forno GN 2/1. - For 2/1 GN ovens.



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



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



Brasiera con coperchio
Roasting pan with cover
Brasiere mit Deckel
Braising 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



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.

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.



Contentore 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



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

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 antisalpicadura

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



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 nichttaftend
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 nichttaftend
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, nichttaftend
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, nichttaftend
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, nichttaftend
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

PENTOLAME ALLUMINIO ALUMINIUM COOKWARE

SERIE 6100 CRUDALLUMINIO



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 antiaderente, 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 antiaderente, 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 antiaderente

art.	Ø cm.
16118-24	24



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

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

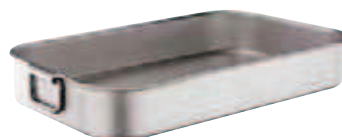
La crespella (in francese: crêpe) è un tipo di cialda sottile, morbida ed elastica, cotta su una superficie rovente tonda. Vengono farcite di ripieni vari, dolci o salati e arrotolate su se stesse per racchiuderli. L'impasto è a base di latte, uova, farina. La crespella è generalmente considerata una 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, antiaderente

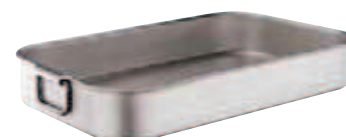
art.	Ø cm.	h.
16719-12	12	2



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

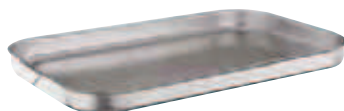
*Per forno GN 2/1. - For 2/1 GN ovens.



Tegame, antiaderente
Bake roasting, non stick
Pfanne, nichthaftend
Plat à four, anti-adhérente
Rustidera 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 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
Brasiere mit Deckel
Braising 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 Netzseih-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
Braising, 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



Colafrritto, 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 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.

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, verzinkt
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



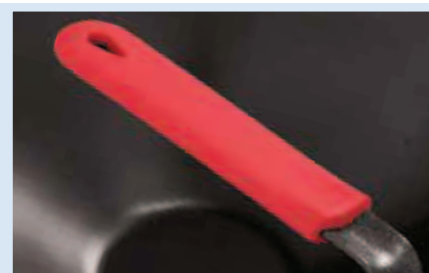
Totem per padelle
Frypan stand
Pfannenstand
Présentoir poêlles
Expositor

art.	h. cm.
UZ1046	180



Coprimanico in 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.



PENTOLAME RAME COPPER COOKWARE

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.	art.	Ø cm.
15261-16	16	15261-26	26
15261-20	20	15261-30	30
15261-24	24		



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

N MINIATURE - MINI OVENS



Una gamma di miniature ideali per contorni e singole porzioni, soufflé, pasta al forno, creme di riso, raclette, brioche salate e dolci, desserts, 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.

A range of 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 most simple recipes, for the sake of conviviality, to give a more playful aspect to our meals.



Casseruola alta
Saucepan
Stielkasserole, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.
16136-10	10	6



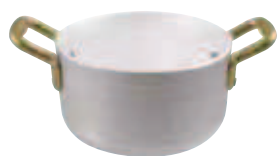
Casseruola bassa
Sauté pan
Stielkasserole, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.
16138-10	10	4



Padella
Frypan
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.
16134-12	12	4



Casseruola alta
Saucepan
Stielkasserole, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.
16137-10	10	6



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

art.	Ø cm.	h.
16139-10	10	4



Tegamino
French omelet pan
Pfanne
Poêle à paella
Paellera

art.	Ø cm.	h.
16135-12	12	4

Corpo in alluminio con rivestimento antiaderente, manicatura in ottone. - *Aluminum body non-stick coated, brass handles.*



Padella blini, alluminio antiaderente
Blinis non-stick aluminum pan
Blinis-Alupfännchen, nichttaftend
Poêle à blinis, alu anti-adhérente
Sartén blinis, antiadherente

art.	Ø cm.	h.
16719-12	12	2



Padella blini, ferro
Blinis steel frypan
Blinis-Eisenpfännchen
Poêle à blinis, acier
Sartén blinis, hierro

art.	Ø cm.	h.
11715-12	12	2



Casseruola con coperchio, 3-ply
Saucepot with lid
Fleischtopf mit Deckel
Brasière avec couvercle
Cacerola alta con tapa

art.	Ø cm.	h.	lt.
12509-12	12	6	0.7



Casseruola con due becchi, 3-ply
Sauté pan with double spouts
Stielkasserolle, niedrig, 2 Schnabel
Plat à sauter, 2 becs
Cazo recto bajo, 2 picos

art.	Ø cm.	h.	lt.
12511-10	10	5,0	0,4



Casseruola bassa, 3-ply
Sauté pan
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
12511-12	12	6	0,7



Casseruola bassa, 3-ply
Sauté pan
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
12511-14	14	7	1,0



Casseruola tonda
Saucepot round
Fleischtopf, rund
Brasière
Cacerola redonda

art.	ø cm.	lt.	col.
44201R10	10	0,35	●
44201V10	10	0,35	●
44201B10	10	0,35	●
44201O10	10	0,35	●
44201N10	10	0,35	●
44201Y10	10	0,35	●
44201W10	10	0,35	○

Porzioni/Portion: 1 - Kg. 1,15.

Casseruola tonda
Saucepot round
Fleischtopf, rund
Brasière
Cacerola redonda

art.	ø cm.	lt.	col.
44201R12	12	0,55	●
44201V12	12	0,55	●
44201B12	12	0,55	●
44201O12	12	0,55	●
44201N12	12	0,55	●
44201Y12	12	0,55	●
44201W12	12	0,55	○

Porzioni/Portion: 1 - Kg. 1,54.



Casseruola ovale
Oval saucepan
Ovaler Bratentopf
Casserole ovale
Cacerola oval

art.	dim. cm.	h.	lt.	col.
44202R12	12x9	6	0,42	●
44202V12	12x9	6	0,42	●
44202B12	12x9	6	0,42	●
44202O12	12x9	6	0,42	●
44202N12	12x9	6	0,42	●
44202Y12	12x9	6	0,42	●
44202W12	12x9	6	0,42	○

Porzioni/Portion: 1 - Kg. 1,45.

Supporto legno
Wooden Stand
Holz-Träger
Support en bois
Soporte de madera

art.	ø cm.
44201-03	10



Supporto legno
Wooden Stand
Holz-Träger
Support en bois
Soporte de madera

art.	ø cm.
44201-01	10



Piatto legno
Wooden platter
Holzbrett
Planche en bois
Plancha de madera

art.	ø cm.
44201-10	10-12

Piatto legno
Wooden platter
Holzbrett
Planche en bois
Plancha de madera

art.	dim. cm.
44202-10	12x9

Coppa soufflé con piatto legno
Soufflé pot with wooden platter
Ramekin mit Holzbrett
Ramequin avec planche bois
Fuente soufflé con plancha madera

art.	ø cm.	lt.
44240S08	8	0,17

Porzioni/Portion: 1 - Kg. 0,57.

P N GHISA SMALTATA

CAST IRON COOKWARE

INDUCTION
READY!

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 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.

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.

GHISA SMALTATA CAST IRON COOKWARE



Casseruola alta
Saucepot
Fleischtopf
Brasière
Cacerola alta

art.	ø cm.	lt.	por.	kg.	col.
44201R16	16	1,0	1-2	2,64	●
44201N16	16	1,0	1-2	2,64	●
44201R20	20	2,6	2-3	4,34	●
44201N20	20	2,6	2-3	4,34	●
44201R24	24	4,5	4-5	5,76	●
44201N24	24	4,5	4-5	5,76	●
44201R28	28	6,7	6-8	7,79	●
44201N28	28	6,7	6-8	7,79	●
44201R32	32	10,0	12-16	9,61	●
44201N32	32	10,0	12-16	9,61	●



Casseruola alta coperchio vetro
Saucepot with glass lid
Fleischtopf mit Glasdeckel
Brasière avec couvercle verre
Cacerola alta con tapa vidrio

art.	ø cm.	lt.	por.	kg.	col.
44203R20	20	2,6	2-3	4,65	●
44203R24	24	4,5	4-5	4,95	●
44203R28	28	6,7	6-8	6,14	●



Casseruola ovale
Oval saucepan
Ovaler Bratentopf
Casserole ovale
Cacerola oval

art.	ø cm.	lt.	por.	kg.	col.
44202R25	25	3,3	4	5,44	●
44202N25	25	3,3	4	5,44	●
44202R27	27	4,0	4-6	5,88	●
44202N27	27	4,0	4-6	5,88	●
44202R29	29	4,8	6	6,78	●
44202N29	29	4,8	6	6,78	●



Casseruola bassa coperchio vetro
Casserole pot with glass lid
Bratentopf mit Glasdeckel
Sautoir avec couvercle verre
Cacerola baja con tapa vidrio

art.	ø cm.	lt.	por.	kg.	col.
44204R24	24	2,4	4	3,81	●
44204R28	28	3,4	4-6	5,08	●



Casseruola alta con coperchio vetro
Saucepan with glass lid
Stielkasserolle, hoch mit Glasdeckel
Casserole haute avec couvercle verre
Cazo recto alto con tapa vidrio

art.	ø cm.	lt.	por.	kg.	col.
44239R16	16	1	1-2	2,64	●



Padella
Frypan
Bratpfanne
Poêle
Sartén

art.	ø cm.	lt.	por.	kg.
44205-16	16	0,42	1	1,41
44205-20	20	0,80	1-2	1,97



Padella manico legno e coperchio vetro
Frypan wooden handle & glass lid
Bratpfanne mit Holz-Griff u. Glasdeckel
Poêle manche bois et couvercle verre
Sartén mango madera y tapa vidrio

art.	ø cm.	lt.	por.	kg.
44206-24	24	1,5	4	3,54
44206-28	28	2,5	4-6	4,88



Sottopentola legno
Wooden platter
Holzbrett
Planche en bois
Pancha madera

art.	ø cm.
44207-16	16
44207-20	20
44207-24	24
44207-28	28



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

art.	
44208G00	grigio/grey
44208R00	rosso/red



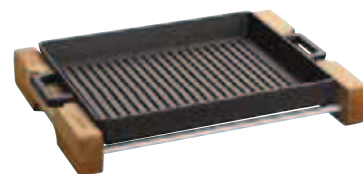
Padella grill
Grill pan
Grill-Pfanne
Poêle grill
Sartén grill

art.	dim. cm.	lt.	por.	kg.	col.
44209R26	26x26	2,2	4	3,63	●
44209R32	26x32	2,6	6	4,28	●



Padella grill
Grill pan
Grill-Pfanne
Poêle grill
Sartén grill

art.	dim. cm.	lt.	por.	kg.
44210-26	26x26	2,2	4	3,79
44210-32	26x32	2,75	6	4,50



Padella grill con supporto a servire legno
Grill pan with wooden service stand
Grill-Pfanne mit Service-Holzbrett
Poêle grill avc support à servir bois
Sartén grill con plancha madera

art.	dim. cm.	lt.	por.	kg.
44210S26	26x26	2,2	4	4,37
44210S32	26x32	2,75	6	5,17



Padella grill
Grill pan
Grill-Pfanne
Poêle grill
Sartén grill

art.	ø cm.	lt.	por.	kg.
44212-30	30	2,35	4-6	3,63



Bistecchiera
Grill pan
Grill-Pfanne
Poêle grill
Sartén grill

art.	dim. cm.	por.	kg.
44213-24	24x24	1-2	1,80
44213-36	21x36	2,4	2,36



Bistecchiera
Grill pan
Grill-Pfanne
Poêle grill
Sartén grill

art.	ø cm.	por.	kg.
44214-25	25	2-3	1,65



Padella grill quadra con supporto legno
Grill pan square and wooden platter
Grill-Pfanne, viereckig mit Holzbrett
Poêle grill carrée avec planche bois
Sartén grill cuadrada con plancha madera

art.	dim. cm.	por.	kg.
44215S16	16x16	1	1,64



Padella grill con supporto a servire legno
Grill pan and wooden service stand
Grill-Pfanne mit Service-Holzbrett
Poêle grill carrée avec planche à servir bois
Sartén grill cuadrada con plancha madera

art.	dim. cm.	por.	kg.
44216S16	16x16	1	2,15

Ciotoline non incluse. - Cups not included.



Griglia reversibile
Griddle plate, dual side, reversible
Grill-Platte, zweiseitig, reversible
Gril rectangle, reversible
Plancha grill reversible

art.	dim. cm.	por.	kg.
44217-45	26x45	1-2	1,81

GHISA SMALTATA CAST IRON COOKWARE



Tegame rettangolare
Bake roasting dish
Pfanne, rechteckig
Plat rectangulaire
Rustidera

Terrina
Terrine pot
Pasteten-Pfanne
Terrine rectangle
Fuente rectangular

Piatto pesce con supporto legno
Fish plate with wooden platter
Fischplatte mit Holzbrett
Plat à poisson avec planche bois
Bandeja pescado con plancha maderera

art.	dim. cm.	por.	kg.	col.
44218R30	22x30	6-8	3,1	●
44218R40	26x40	8-12	5,0	●

art.	dim. cm.	h.	por.	kg.	col.
44219R26	8,5x26,5	6	2-4	2,85	●

art.	dim. cm.	por.	kg.
44220S24	15x24	1-2	1,81



Piatto pesce con supporto legno
Fish plate with wooden platter
Fischplatte mit Holzbrett
Plat à poisson avec planche bois
Fuente pescado con plancha maderera

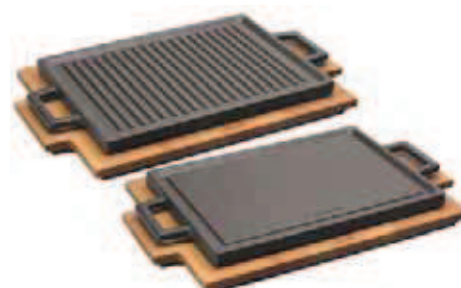
Piatto pizza con supporto legno
Pizza pan with wooden platter
Pizza-Platte mit Holzbrett
Plat à pizza avec planche bois
Fuente para pizza con plancha maderera

Griglia reversibile
Griddle plate, dual side, reversible
Grill-Platte, zweiseitig, reversible
Gril rectangle, reversible
Plancha grill reversible

art.	dim. cm.	por.	kg.
44221S30	15,5x29,5	1-2	1,98

art.	ø cm.	por.	kg.
44222S20	20	1	1,99
44222S28	28	1	3,35

art.	dim. cm.	por.	kg.
44224-22	22x15	1-2	2,24



Griglia reversibile con tagliere a servire legno
Grill plate and wooden service platter
Grill-Platte mit Service-Holzbrett
Gril avec plaque à servir bois
Grill con plancha maderà

art.	dim. cm.	por.	kg.
44224S22	22x15	1-2	3,54

Barbecue da tavola
Hot plate and wooden service platter
Grill-Platte mit Service-Holzbrett
Gril avec plaque à servir bois
Grill con plancha maderà

art.	dim. cm.	por.	kg.
44225-22	22x15	1-2	4,44

Ciotoline non include. - Cups not included.

Griglia con supporto legno
Griddle with wooden platter
Grill-Platte mit Holzbrett
Gril rectangle avec planche bois
Grill con plancha maderà

art.	dim. cm.	por.	kg.
44226S30	22x30	2-3	5,7



Barbecue da tavola
Hot plate and wooden service platter
Grill-Platte mit Service-Holzbrett
Gril avec plaque à servir bois
Grill con plancha maderà

art.	dim. cm.	por.	kg.
44227-30	22x30	2-3	5,94

Piatto fajita con supporto legno
Fajita plate with wooden platter
Fajitaplatte mit Holzbrett
Plat à fajitas avec planche bois
Fuente fajitas con plancha maderà

art.	dim. cm.	por.	kg.
44228S23	17x23	1	2,04

Piatto fajita con supporto legno
Fajita plate with wooden platter
Fajitaplatte mit Holzbrett
Plat à fajitas avec planche bois
Fuente fajitas con plancha maderà

art.	dim. cm.	por.	kg.
44229S20	10x20	1	1,67

Ciotoline non include. - Cups not included.



GHISA SMALTATA CAST IRON COOKWARE



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

art.	dim. cm.	h.	por.	kg.
44230S10	15x10	2,5	1	0,99
44230S14	21x14	2,5	1-2	1,58



Piatto ovale con supporto legno
Oval plate with wooden platter
Platte mit Holzbrett, oval
Plat oval avec planche bois
Fuente ovale con plancha madera

art.	dim. cm.	h.	por.	kg.
44231-14	21x14	2,5	1-2	2

Ciotoline non incluse. - Cups not included.



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

art.	ø cm.	por.	kg.
44232S12	12	1	0,98
44232S16	16	1-2	1,39
44232S20	20	2-3	2,03



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

art.	ø cm.	lt.	por.	kg.
44233-16	16	0,46	1-2	1,74
44233-20	20	0,74	3-4	2,43

Ciotoline non incluse. - Cups not included.



Padella tonda con supporto legno
Round pan and wooden platter
Pfanne, rund mit Holzbrett
Poêle ronde avec planche bois
Sartén grill redonda con plancha madera

art.	ø cm.	lt.	por.	kg.
44234S12	12	0,24	1	0,91
44234S16	16	0,45	1-2	1,27



Padella tonda con supporto legno
Round pan and wooden platter
Pfanne, rund mit Holzbrett
Poêle ronde avec planche bois
Sartén grill redonda con plancha madera

art.	ø cm.	lt.	por.	kg.
44235-16	16	0,45	1-2	1,92

Ciotoline non incluse. - Cups not included.



Tegame con supporto a servire legno
Rectangular pan with wooden service stand
Pfanne mit Service-Holzbrett
Poêle avec support à servir bois
Sartén con plancha madera

art.	dim. cm.	por.	kg.
44237S15	12x15	1-2	1,29



Tegame con supporto a servire legno
Rectangular pan with wooden service stand
Pfanne mit Service-Holzbrett
Poêle avec support à servir bois
Sartén con plancha madera

art.	dim. cm.	por.	kg.
44238-15	12x15	1-2	1,59

Ciotoline non incluse. - Cups not included.



Ciotola tortillas, legno
Tortillas cup, wood
Tortillas-Schale, Holz
Coupe-tortillas, bois
Copa tortillas, madera

art.	ø cm.
44241-19	19



Coppa salsa, porcellana
Sauce bowl, porcelain
Saucentasse, Porzellan
Bol à sauce, porcelaine
Copa para salsa, porcelana

art.
44242-00

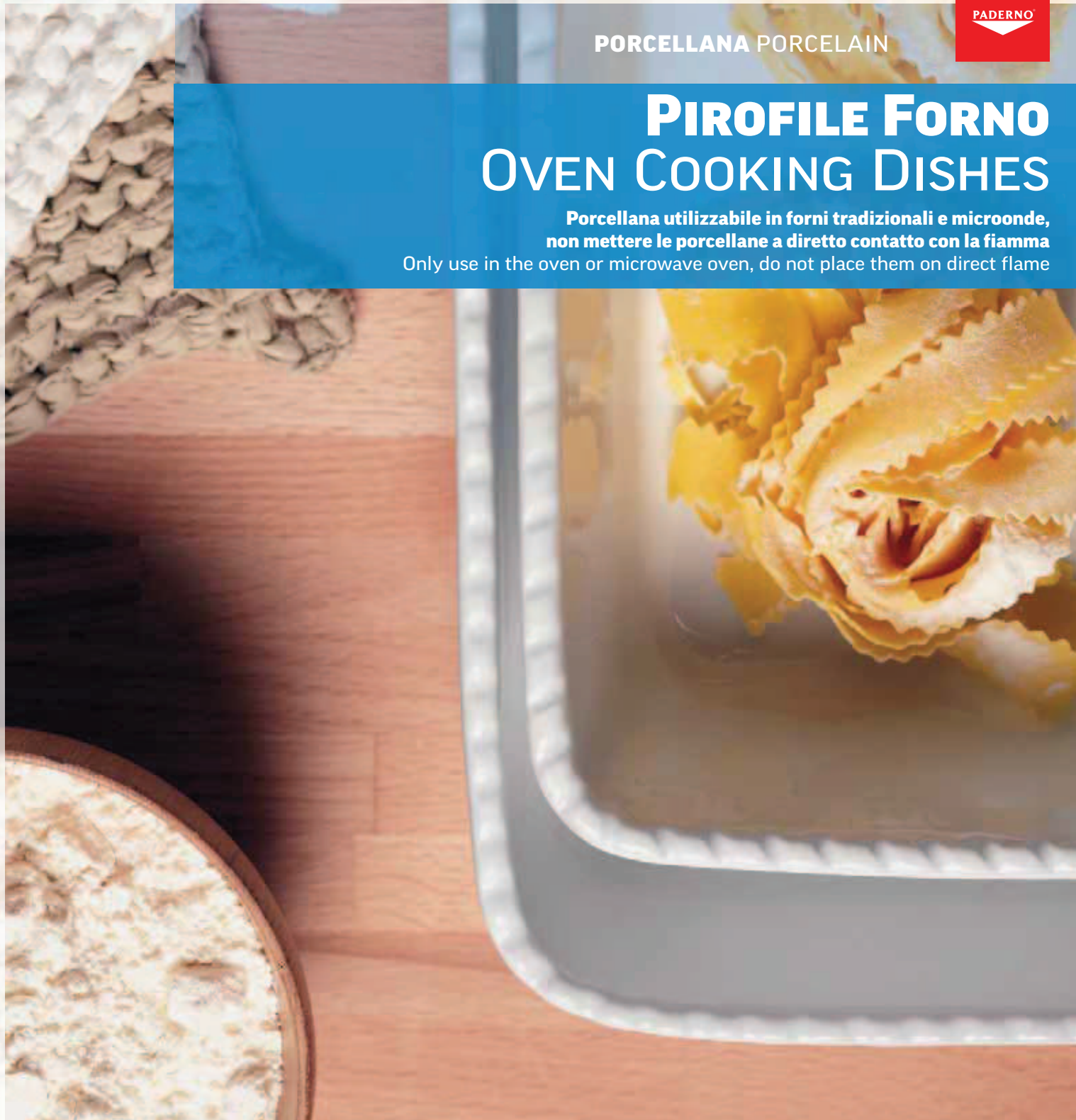


Coppa salsa melamina
Sauce bowl, melamine
Saucentasse, Melamin
Bol à sauce, melamine
Copa para salsa, melamine

art.
44243-00

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.
44372-26	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



Rettangolare 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



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

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



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

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
44394-21	21x24,5



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

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

I soufflé, piatto tipico della cucina francese, sono delle preparazioni, dolci o salate, cotte al forno e composte da un impasto di burro, farina, latte e tuorli d'uova, il tutto unito ad albumi montati a neve. La preparazione dei soufflé, non è complessa, la fase più critica per la buona riuscita della ricetta è la cottura: i soufflé devono risultare soffici e belli gonfi.

Soufflé is a typical French dish. It can be sweet or savory, the basic mixture is made of butter, flour, milk and eggs. Soufflé recipes are actually quite easy and simple to prepare. The most critical part for the success of the recipe is cooking. The soufflé should be soft and beautifully puffed.



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

art.	dim. cm.	lt.
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

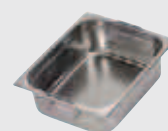
art.	Ø cm.	h.
44390-15	15	5,0
44390-18	18	7,5
44390-23	23	8,0

CONTENITORI GN FOOD PANS

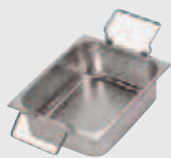
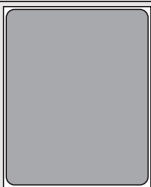
Inox, alluminio, policarbonato, polipropilene e porcellana
Stainless steel, aluminium, polycarbonate, polypropylene and porcelain



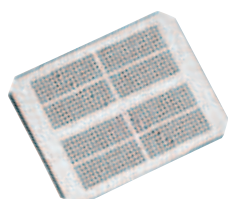
CONTENITORI GN INOX STAINLESS STEEL FOOD PANS

BACINELLE GASTRONORM
FOOD PANS

	Serie Size	Profondità Depth mm.	lt.	Standard	Maniglie fisse Fixed handles	Maniglie interne Internal handles	Maniglie rientranti Retractable handles
	2/1 650x530 mm	20	-	14101-02			-
		40	-	14101-04			-
		65	19	14101-06			-
		100	31	14101-10			14151-10
		150	46	14101-15			14151-15
		200	56	14101-20			14151-20
	1/1 530x325 mm	20	-	14102-02	-	-	-
		40	-	14102-04	-	-	-
		65	10	14102-06	-	-	14152-06
		100	15	14102-10	14112-10	14142-10	14152-10
		150	22	14102-15	14112-15	14142-15	14152-15
		200	28	14102-20	14112-20	14142-20	14152-20
	2/3 353x320 mm	20	-	14103-02			
		40	-	14103-04			
		65	6	14103-06			
		100	9	14103-10			
		150	14	14103-15			
		200	18	14103-20			
	2/4 162x530 mm	65	4	14104-06			
		100	6	14104-10			
		150	10	14104-15			
	1/2 320x265 mm	20	-	14105-02	-	-	-
		40	-	14105-04	-	-	-
		65	4	14105-06	-	-	-
		100	6	14105-10	14115-10	14145-10	14155-10
		150	10	14105-15	14115-15	14145-15	14155-15
		200	13	14105-20	14115-20	14145-20	14155-20
	1/3 325x180 mm	65	3	14107-06	-	-	-
		100	4	14107-10	14117-10	14147-10	14157-10
		150	6	14107-15	14117-15	14147-15	14157-15
		200	8	14107-20	14117-20	14147-20	14157-20
	1/4 265x160 mm	65	2	14108-06	-	-	-
		100	3	14108-10	14118-10	14148-10	14158-10
		150	5	14108-15	14118-15	14148-15	14158-15
		200	6	14108-20	14118-20	14148-20	14158-20
	1/6 176x160 mm	65	1,0	14109-06	-		-
		100	2,0	14109-10	14119-10		14159-10
		150	2,5	14109-15	14119-15		14159-15
		200	3,0	14109-20	-		14159-20
	1/9 176x110 mm	65	0,6	14110-06			
		100	1,0	14110-10			

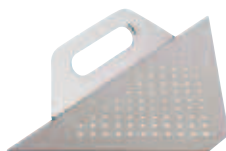
BACINELLE GASTRONORM FORATE PERFORATED FOOD PANS					
	Serie Size	Profondità Depth mm.	lt.	Standard	Maniglie snodate Folding handles
	2/1 650x530 mm	20 40 65 100 150 200	- - - - - -	14201-02 14201-04 14201-06 14201-10 14201-15 14201-20	
	1/1 530x325 mm	20 40 65 100 150 200	- - - - - -	14202-02 14202-04 14202-06 14202-10 14202-15 14202-20	- - 14252-06 14252-10 14252-15 14252-20
	2/3 353x320 mm	65 100 150 200	- - - -	14203-06 14203-10 14203-15 14203-20	
	1/2 320x265 mm	20 40 65 100 150 200	- - - - - -	14205-02 14205-04 14205-06 14205-10 14205-15 14205-20	- - 14255-06 14255-10 14255-15 14255-20

Bacinelle profondità mm 20 e 40 forate solo sul fondo. - Containers depth mm 20 and 40 only bottom perforated.



Falso fondo forato
Drainer plate
Abtropfplatte
Plateau double fond perforé
Reja para cubetas

art.	mod./size
14402-00	1/1
14405-00	1/2
14407-00	1/3



Griglia di colaggio
Pan strainer
Abgießhilfe
Passoire pour bacs
Colador para cubetas

art.	dim. cm.	h.
44401-00	23x38,5	6



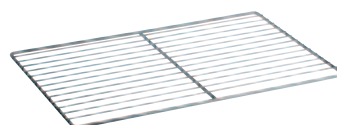
Separatore
Adaptor bar
Stege
Barrette de composition
Barra adaptadora

art.	mod./size	h. mm.
14409-01	1/1	325
14409-02	2/1	530



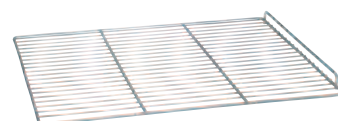
Teglia GN 1/1 smaltata
GN 1/1 pan, enamelled
GN 1/1-Ofenblech, emalliert
Bac GN 1/1 émaillé
Cubeta GN 1/1, esmaltada

art.	dim. cm.	h.
44322-02	53x32,5	2,0
44322-04	53x32,5	4,0
44322-06	53x32,5	6,5



Griglia in filo, inox
Wire grid, stainless steel
Gitter, Edelstahl Rostfrei
Grille, inox
Rejilla, inox

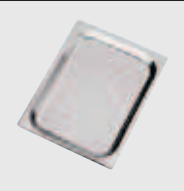
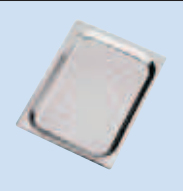
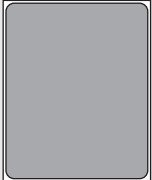
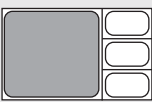
art.	mod./size
44421-00	2/1
44422-00	1/1
 44412-00	1/2
 44423-00	2/3



Griglia in filo con sponda, inox
Wire grid with edge, stainless steel
Roste mit Seitenwand, Edelstahl Rostfrei
Grille avec arrêt, inox
Rejilla con borde, inox

art.	mod./size	h. cm.
44432-21	2/1	3

CONTENITORI GN INOX STAINLESS STEEL FOOD PANS

TEGLIE/BACINELLE BAKING SHEETS/PANS							
	Serie Size	Profondità Depth mm.	Bacinella inox antiaderente S/S non stick pan	Teglia inox S/S baking pan	Teglia inox antiaderente S/S non stick baking pan	Teglia alluminio Aluminium baking pan	Teglia alluminio antiaderente Aluminium non stick baking pan
	2/1 650x530 mm	20 40 65		14301-02 14301-04 14301-06			
	1/1 530x325 mm	20 40 65	14162-02 14162-04 14162-06	14302-02 14302-04 14302-06	14362-02 14362-04 14362-06	16302-02 16302-04 16302-06	16362-02 16362-04 16362-06
	2/3 353x320 mm	20 40 65		14303-02 14303-04 14303-06		16303-02 16303-04 16303-06	16363-02 16363-04 16363-06
	1/2 320x265 mm	20 40 65	14165-02 14165-04 14165-06	14305-02 14305-04 14305-06	14365-02 14365-04 14365-06	16305-02 16305-04 16305-06	16365-02 16365-04 16365-06

COPERCHI GN LIDS						
Serie Size	Standard	Maniglie Handles	Mestolo Ladle	Maniglie + mestolo Handles + ladle	Guarnizione Trimming	Guarnizione + maniglie Trimming + handles
1/1 530x325 mm	14502-00	14512-00	14522-00	14532-00	14542-00	14552-00
2/3 353x320 mm	14503-00	-	14523-00	-	14543-00	-
2/4 162x530 mm	14504-00	-	-	-	-	-
1/2 320x265 mm	14505-00	14515-00	14525-00	14535-00	14545-00	14555-00
1/3 325x180 mm	14507-00	14517-00	14527-00	14537-00	14547-00	14557-00
1/4 265x160 mm	14508-00	14518-00	14528-00	14538-00	14548-00	14558-00
1/6 176x160 mm	14509-00	14519-00	14529-00	14539-00	14549-00	14559-00
1/9 176x110 mm	14510-00	-	-	-	-	-



In polycarbonato, trasparente ed infrangibile. La superficie liscia dell'interno facilita la pulizia. Resistenti alle macchie, non attaccabili dagli acidi dei cibi, da oli o da alcol. Termoresistenti da -100°C a +120°C. Con scala graduata in litri. Impilabili, sono ideali per la conservazione, trasporto ed esposizione.

Polycarbonate, clear and unbreakable. Smooth surface is easy to clean. Stain resistant, not harmed by food acids, oils or alcohol. Temperature range: -100°C to + 120°C. With metric graduation. Stackable, ideal for storage, transportation and serving display.

BACINELLE GASTRONORM GN FOOD PANS



	Serie Size	Profondità Depth mm.	lt.	Bacinella Pan	Coperchio Lid	Coperchio con silicone Lid silicone sealing	Griglia Grid
	2/1 650x530 mm	150 200	42 52	14561-15 14561-20	14571-00 Senza traversino No handle		14591-00
	1/1 530x325 mm	65 100 150 200	8 12 18 24	14562-06 14562-10 14562-15 14562-20	14572-00		14592-00
	1/2 320x265 mm	65 100 150 200	3 6 8 11	14565-06 14565-10 14565-15 14565-20	14575-00	14585-00	14595-00
	1/3 325x180 mm	65 100 150 200	2,0 3,5 5,0 6,5	14567-06 14567-10 14567-15 14567-20	14577-00		14597-00
	1/4 265x160 mm	65 100 150 200	1,5 2,5 3,5 4,5	14568-06 14568-10 14568-15 14568-20	14578-00		14598-00
	1/6 176x160 mm	65 100 150 200	0,7 1,2 2,0 2,5	14569-06 14569-10 14569-15 14569-20	14579-00		14599-00
	1/9 176x110 mm	65 100	0,5 0,7	14570-06 14570-10	14580-00		



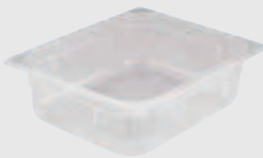
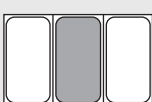
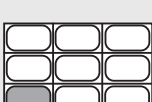
BACINELLE GASTRONORM, TRITAN - GN FOOD PANS, TRITAN
COPOLIMERO - COPOLYMER - BPA FREE -40°C+90°C

	Serie Size	Profondità Depth mm.	lt.	Bacinella Pan	Coperchio Lid	Coperchio ermetico Hermetic lid	Falso fondo Drainer
	2/1 650x530 mm	200	55,5	14661-20	14671-00		14691-00
	1/1 530x325 mm	65 100 150 200	9,0 13,3 20,0 26,4	14662-06 14662-10 14662-15 14662-20	14672-00	14682-00	14692-00
	1/2 325x265 mm	65 100 150 200	4,0 6,1 9,0 11,9	14665-06 14665-10 14665-15 14665-20	14675-00	14685-00	14695-00
	1/3 325x175 mm	65 100 150 200	2,5 3,8 5,5 7,1	14667-06 14667-10 14667-15 14667-20	14677-00	14687-00	
	1/4 264x162 mm	65 100 150 200	1,7 2,6 3,8 4,8	14668-06 14668-10 14668-15 14668-20	14678-00	14688-00	
	1/6 176x162 mm	65 100 150 200	1,0 1,6 2,3 2,8	14669-06 14669-10 14669-15 14669-20	14679-00	14689-00	
	1/9 176x108 mm	65 100	0,6 0,9	14670-06 14670-10	14680-00	14690-00	



Traslucide e resistenti, impilabili, leggere e maneggevoli. Realizzate in polipropilene alimentare, conformi alle normative alimentari internazionali. Non si impregnano di odori e sapori. Lavabili a mano o in lavastoviglie con normali detersivi. Non utilizzare pagliette d'acciaio o ruvide, evitare l'uso di sostanze abrasive. Termoresistenti da -40°C a +100°C. Scala di graduazione in litri per un controllo istantaneo della quantità. Coperchio resistente per una perfetta chiusura stagna. Utilizzabili per la refrigerazione, lo stoccaggio, trasporto, esposizione e distribuzione di tutti i tipi di alimenti.

Made in polypropylene, full compliance with food contact sanitation requirements, light, odourless, transparent, dish-washer safe, unbreakable. Cold resistant up to -40°C - Heat resistant up to +100°C. Easily cleanable, designed to allow for nesting empty containers within one another and stacking bottoms a top of lids. Provided with metric graduation. Lids tightly fitting. Ideal for commercial food processing and handling facilities. Can be used in all public places where food is prepared, hot/cold stored or served, for holding and display.

BACINELLE GASTRONORM FOOD PANS					
	Serie Size	Profondità Depth mm.	lt.	Bacinella Pan	Griglia Grid
	1/1 530x325 mm	65 100 150 200	8 12 18 24	14702-06 14702-10 14702-15 14702-20	14712-00
	1/2 320x265 mm	65 100 150 200	3 6 8 11	14705-06 14705-10 14705-15 14705-20	14715-00
	1/3 325x180 mm	65 100 150 200	2,0 3,5 5,0 6,5	14707-06 14707-10 14707-15 14707-20	14717-00
	1/4 265x160 mm	65 100 150	1,5 2,5 3,5	14708-06 14708-10 14708-15	14718-00
	1/6 176x160 mm	65 100 150	0,7 1,2 2,0	14709-06 14709-10 14709-15	14719-00
	1/9 176x110 mm	65 100	0,5 0,7	14710-06 14710-10	

COPERCHI PP PP LIDS					
					
Serie Size	Neutro Clear	Blu Blue	Rosso Red	Giallo Yellow	Verde Green
1/1 530x325 mm	14722-99	14722-00	14722-11	14722-22	14722-33
1/2 320x265 mm	14725-99	14725-00	14725-11	14725-22	14725-33
1/3 325x180 mm	14727-99	14727-00	14727-11	14727-22	14727-33
1/4 265x160 mm	14728-99	14728-00	14728-11	14728-22	14728-33
1/6 176x160 mm	14729-99	14729-00	14729-11	14729-22	14729-33
1/9 176x110 mm	14730-99	14730-00	14730-11	14730-22	14730-33



Cesta per friggere, inox
Fry basket, stainless steel
Frittier-Korb, Edelstahl Rostfrei
Panier à frire, inox
Cesta escurrefrito, inox

art.	mod./size	dim. cm.	h.
11750-11	1/1	53x32,5	6

Cesta per friggere da forno, consente di cuocere in pochi minuti e senza grassi grandi quantità di cibi prefritti. La costruzione in filo consente al calore di cuocere facilmente garantendo una doratura uniforme. Una soluzione salutare che permette di eliminare i costi d'acquisto, conservazione e smaltimento degli oli e dei grassi.

This stainless steel oven fry basket is primarily used for cooking fried products in a convection oven. The wire construction allows the oven's dry heat to cook food easily and provides an evenly-browned and crispy finish to foods such as French fries. The basket's size makes it easy to cook large quantities at a time. This healthy alternative to deep-frying also saves space and costs, as it eliminates the need to purchase, store and dispose of oils.



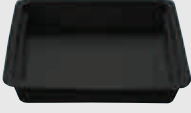
Griglia smaltata
Grid enamelled
Roste, emailliert
Grille émaillé
Rejilla esmaltada

art.	mod./size	dim. cm.
11760-11	1/1	53x32,5

La grigliatura degli alimenti è uno dei metodi di cottura più antichi: è semplice, veloce e dona alle pietanze un sapore caratteristico, ottimale per tutte le preparazioni, carne, pesce e verdure. Ideale per le preparazioni in grande quantità per catering e nella banchettistica, party/feste open-air. Quando la carne viene posta sulla griglia, il calore accumulato fa sì che i pori si chiudano immediatamente, garantendo così una perdita di succhi e peso molto limitati.

Grilling food is one of the oldest methods of cooking, simple and fast it gives a distinctive flavor to dishes, suitable for all preparations, whether meat, fish or vegetables. Ideal for preparation in large quantities for catering and banquets, meals/open-air festivals. When the meat is placed on the grid, the heat stored immediately closes the pores, thus guaranteeing a very poor loss of juice and weight.



GN PORCELLANA PORCELAIN FOOD PANS	Serie Size	Profondità Depth mm.	Bacinella bianca White pan		Bacinella nera Black pan
	1/1 530x325 mm	20 65	44332-03 44332-06		44332B06
	2/3 353x320 mm	20 65	44333-03 44333-06		44333B06
	2/4 162x530 mm	20 65	44334-03 44334-06		
	1/2 320x265 mm	20 65	44335-03 44335-06		44335B06
	1/3 325x180 mm	20 65	44337-03 44337-06		44337B06
	1/4 265x160 mm	20 65	44338-03 44338-06		
	1/6 176x160 mm	20 65	44339-03 44339-06		

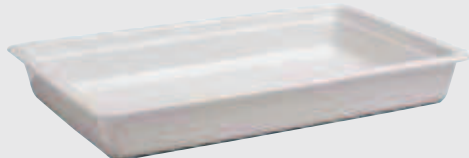
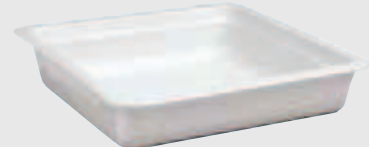
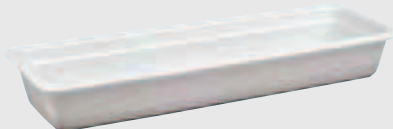
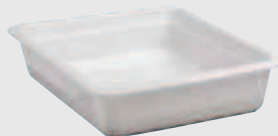
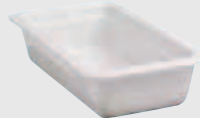


Per i professionisti del settore. Teglie gastronomiche in porcellana con sistema induzione adatte per l'utilizzo su ogni generatore, per il mantenimento del caldo. L'induzione offre un preciso controllo della temperatura con minori consumi energetici e tempi di esercizio. La potenza consigliata per un perfetto utilizzo è di 800W.

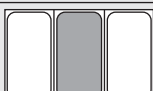
For professionals. Porcelain hotel food pans with induction system are designed for use on each generator to maintain the heat. The induction provides precise temperature control with lower energy consumption and cooking times. The recommended power for a perfect use is 800W.

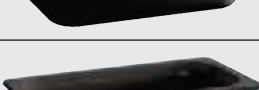
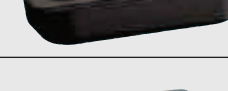
GN PORCELLANA INDUZIONE

PORCELAIN FOOD PANS INDUCTION READY

	Serie Size	Profondità Depth mm.	Bacinella Pan
	1/1 530x325 mm	65	44342-06
	2/3 353x320 mm	65	44343-06
	2/4 162x530 mm	65	44344-06
	1/2 320x265 mm	65	44345-06
	1/3 325x180 mm	65	44347-06



 BACINELLE GN - FOOD PANS	Serie Size	Profondità Depth mm.	lt.	Bacinella Pan
	1/1 530x325 mm	65 100	7,10 11,00	44883-11 44879-11
	2/3 350x325 mm	65	4,60	44883-23
	2/4 160x530 mm	65	3,00	44883-24
	1/2 325x265 mm	65 100	3,40 5,50	44883-12 44879-12
	1/3 325x175 mm	65 100	2,00 3,15	44883-13 44879-13
	1/4 265x160 mm	65 100	1,35 2,20	44883-14 44879-14
	1/6 175x160 mm	65 100	0,80 1,25	44883-16 44879-16

 BACINELLE GN - FOOD PANS	Serie Size	Profondità Depth mm.	lt.	Bacinella Pan
	1/1 530x325 mm	65	7,10	44878-11
	2/4 160x530 mm	65	3,00	44878-24
	1/2 325x265 mm	65	3,40	44878-12
	1/3 325x175 mm	65	2,00	44878-13
	1/4 265x160 mm	65	1,35	44878-14
	1/6 175x160 mm	65	0,80	44878-16